BREADS

Garlic Bread (V) — **$10** (M) **$11.5** (V)
Oven baked baguette with garlic butter

Cheesy Garlic Bread (V) — **$12** (M) **$13.5** (V)
Oven baked baguette with garlic butter & melted mozzarella

Chorizo Bread — **$14** (M) **$15.5** (V)
Oven baked baguette with garlic butter, melted mozzarella and chorizo

ENTREES

Soup of the Day — **$14** (M) **$16** (V)
With warm bread roll and butter

Char Grilled Sweetcorn Ribs (V) (VE) (DF) (GF) — **$15** (M) **$17** (V)
With a bourbon and tomato relish, crunchy garlic, snow pea tendrils and peri peri drizzle

Calamari Karaage (GF) (DF) — **$15.5** (M) **$17.5** (V)
With teriyaki sauce, kewpie mayo and nori

Buttermilk Fried Chicken Skewers (2) (GF) — **$15.5** (M) **$17.5** (V)
With bacon chips and ranch sauce

Crocodile and Lemon Myrtle Spring Rolls (3) (DF) — **$18** (M) **$20** (V)
With a lemon myrtle dipper, pea leaves and fresh lime

KIDS MENU 12 Years & Under

All kids meals come with a complimentary soft drink & ice block.
** served with fries and tomato sauce*

ALL $14

***Crunchy Calamari** (DF)

***Chicken Nuggets** (5)

***Cheeseburger** (DFO)
ADD Gluten Free Bun $5

***Chicken Schnitzel**

Spaghetti Bolognaise (DFO) **with Cheese Sauce**

Grilled Broccolini with Rice and Cheese Sauce (V) (VEO) (GF) (DFO)

PPBC BURGERS

All burgers served on a brioche bun with seasoned fries
ADD Gluten Free Bun $5

Happy Boi (GFO) — **$25** (M) **$27** (V)
Char grilled 180g Angus patty, bacon, fried egg, tasty cheese, beetroot, salad mix and burger sauce

Los Pollos (GFO) — **$24** (M) **$26** (V)
Char grilled chicken breast, chorizo, American cheese sauce, guacamole, salad mix and ranch sauce

Plant Me (V) (VE) (DF) (GFO) — **$24** (M) **$26** (V)
Plant based burger patty, beetroot, avocado purée, bourbon and tomato relish, and salad mix

BURGER EXTRAS

Tasty cheese $2.00, beetroot $2.00, pineapple $2.00, extra sauce $2.00, fried egg $2.50, guacamole $2.50, bacon (full rasher) $5.00, chorizo $5.00, haloumi $5.00

LUNCH SUPER SAVERS

ALL MEALS $13 MEMBERS | $16 VISITORS

Served from 11:30am - 2pm Daily

Garlic Prawns (4) (GF)
With basmati rice and shallots

Lamb Koftas (3)
With fries, house salad and tzatziki

Chicken Schnitzel
With fries and house salad
ADD Parmy topper $2

Soup of the Day
Served with warm bread roll and butter

Battered Flathead Fillets (2) (DF)
With fries, house salad and tartare

Crunchy Calamari (DF) (GFO)
With fries, house salad and tartare

King Island Beef Pie
With fries, salad and beef gravy

Butter Chicken (GF)
With basmati rice and papadums

Complimentary Sauces and Condiments
Tomato, bbq, tartare, sweet chilli, mustard, sriracha

Big Al's Burger (GFO)
With tasty cheese, beetroot, salad mix and burger sauce served with fries

Spinach and Feta Quiche (V)
With fries and house salad

Chicken Caesar Salad (DFO) (GFO) (VO)
With warm poached egg
ADD Anchovies $3

Thai Noodle Salad (VO (VEO) (GF) (DF)
Rice noodles, shredded cabbage, carrots, pea leaves and mint with a lime and chili dressing
Add Beef Strips, Crunchy Chicken or Corn Ribs

Nachos
Pulled pork and beef braise, American cheese sauce, guacamole, sour cream and shallots

250g Rump Steak — **$15** (M) **$18** (V)
With fries and house salad

$2 Sauces
Beef gravy, pepper gravy, mushroom gravy, dianne sauce, garlic sauce, aioli, kewpie mayo, ranch sauce, peri peri sauce, hollandaise sauce

MAINS

Classic Fish and Chips (DF) (GFO) — **$27** (M) **$29** (V)
Your choice of grilled or battered barramundi served with house salad, seasoned fries, tartare sauce & fresh lemon

Spanish Pork Belly (GF) (DF) — **$28** (M) **$30** (V)
Pork belly pieces simmered with tomato, cannellini beans, olives and garlic finished with olive oil and pea leaves

Steamed Tasmanian Salmon (GF) (DF) — **$30** (M) **$32** (V)
With miso broth, rice, broccolini, green onions, nori, snow pea tendrils and fresh lime

Nachos (GF) (DFO) — **$25** (M) **$27** (V)
Pulled pork and beef braise, American cheese sauce, sour cream, guacamole, charred corn ribs, shallots, coriander and fresh lime

Slow Braised Lamb Shank — **$30** (M) **$32** (V)
Red wine and root vegetable braise, mashed potato, broccolini and olive oil

Butter Chicken (mild) (GFO) — **$26** (M) **$28** (V)
Chicken breast pieces simmered in fragrant spices and yoghurt served with basmati rice, grilled roti bread, sweet mango chutney and garlic yoghurt

Lobster Reef and Beef (DFO) (GFO) — **$40** (M) **$42** (V)
250g rump steak with half steamed lobster served with your choice of two sides and sauce

Thai Yellow Cauliflower Curry (mild to medium) (V) (VE) (GF) (DF) — **$26** (M) **$28** (V)
Rich coconut and yellow curry with shredded cauliflower, bean shoots, green onions, crunchy garlic and fresh lime

FROM THE GRILL

All our steaks are served with your choice of sauce and two sides

250g Rump Steak — **$29.50** (M) **$31.50** (V)
Riverine grain fed MSA grade cooked to your liking.

400g Rump Steak — **$40** (M) **$42** (V)
Riverine grain fed MSA grade cooked to your liking.

100g Eye Fillet Mignonettes (2) — **$38** (M) **$40** (V)
Arcadian farm pasture fed, MSA grade cooked to your liking.

300g Porterhouse MS 2+ — **$40** (M) **$42** (V)
Rangers valley pasture fed, MSA grade cooked to your liking.

SIDES

Seasoned Fries | House Salad | Mashed Potato | Sautéed Broccolini

SAUCES

Beef Gravy (GF) (DF) | Pepper Gravy (GF) (DF)
Mushroom Gravy (GF) (DF) | Tomato Sauce (GF) (DF)
BBQ Sauce (GF) (DF) | Sriracha (GF) (DF)
Aioli (GF) (DF) | Peri Peri (GF) (DF) | Mustard (GF) (DF)
Bourbon and Tomato Relish (GF) (DF)
Dianne Sauce (GF) | Garlic Cream (GF)
Ranch Sauce (GF) | Hollandaise Sauce (GF)

SCHNITTYS & PARMYS

All our Schnittys are cut and crumbed in our kitchen and served with your choice of two sides.

Plant Based V2 Schnitzel — **$24** (M) **$26** (V)
with peri peri sauce (V) (VE) (DF) and fresh lemon

Chicken Schnitty — **$25** (M) **$27** (V)
Panko crumbed chicken breast with beef gravy and fresh lemon

Chicken Parmigiana — **$27** (M) **$29** (V)
Napoli sauce, leg ham, mozzarella cheese

Hawaiian — **$27.50** (M) **$29.50** (V)
Napoli sauce, leg ham, pineapple, mozzarella cheese

Quattro Formaggio — **$28** (M) **$30** (V)
Napoli sauce, tasty cheese, feta, haloumi, mozzarella cheese and tzatziki

Southern Comfort — **$28** (M) **$30** (V)
Bourbon and tomato relish, full bacon rasher, mozzarella cheese and ranch sauce

Hipster — **$28** (M) **$30** (V)
Napoli sauce, leg ham, avocado purée, mozzarella cheese and peri peri sauce

SIDES

Seasoned Fries | House Salad | Mashed Potato
Sautéed Broccolini

PASTA

Spaghetti Bolognaise (DFO) — **$25** (M) **$27** (V)
Rich beef and tomato ragu with shaved parmesan and shallots.

Spaghetti Carbonara — **$25** (M) **$27** (V)
Bacon, mushrooms, onion, garlic, white wine and cream finished with parmesan and shallots

Spaghetti Ill Gambero (DFO) (VO) (VEO) — **$28** (M) **$30** (V)
Prawns, chorizo, feta, garlic, napoli sauce, olive oil, shallots and fresh lemon (parmesan optional)

Spaghetti Sono Vegano (V) (VO) (DFO) — **$25** (M) **$27** (V)
Haloumi cheese, chilli, snow pea tendrils, kalamatta olives, olive oil, finished with tzatziki

SALAD

Caesar Salad (GFO) (DFO) (VO) — **$19** (M) **$21** (V)
Bacon, shaved parmesan, croutons and cos lettuce tossed with our caesar dressing and finished with a warm poached egg.
ADD Anchovies $3

Thai Noodle Salad — **$19** (M) **$21** (V)
(mild to medium) (V) (VE) (GF) (DF)
Rice noodles, shredded cabbage, carrot and cauliflower, shallots, pea leaves, mint and crunchy garlic tossed with a lime and chilli dressing

Warm Pumpkin Salad — **$18** (M) **$20** (V)
(V) (VE) (GF) (GFO)
Snow pea tendrils, cherry tomatoes, black olives, capers, shallots, French vinaigrette and tzatziki

Salad add on's

Crunchy Chicken Pieces - $7
Calamari - $6
Poached Prawns (3) - $7
Grilled Beef Strips 150g - $10
Avocado Purée - $5
Halloumi 100g - $6

SIDES

Seasoned Fries (V) (DFO) — **$6.50**
With your choice of sauce

House Salad (V) (VE) (DF) — **$8**
Mixed leaves, shredded cabbage and carrot, cherry tomatoes, cucumber, onion and bean shoots with French vinaigrette

Mashed Potato (V) — **$8**
With cracked black pepper, shallots and olive oil

Sautéed Broccolini (V) (VE) (GF) (DF) — **$8**
Tossed in olive oil and drizzled with ranch sauce

M - MEMBERS | V - VISTORS
Lunch 11:30am - 2pm | Dinner 5:30pm - 8pm (Sun - Thur) or 5:30pm - 9pm (Fri & Sat)

V - VEGETARIAN **GF** - GLUTEN FREE **VE** - VEGAN **DF** - DAIRY FREE **VO** - VEGETARIAN OPTION
GFO - GLUTEN FREE OPTION **VEO** - VEGAN OPTION **DFO** - DAIRY FREE OPTION

Weekly Meal Specials

MONDAY KIDS EAT FREE
With the purchase of a main meal

MONDAY MEAL DEAL
With the purchase of any drink

TUESDAY MEAL DEAL
With the purchase of any drink

WING IT WEDNESDAY
Min 8 Wings

THURSDAY ROAST NIGHT

SIZZLING SATURDAYS
Upgrade to Reef & Beef

SUNDAY TWO OUT OF THREE
Purchase a Main Meal over $25 and receive a Free Garlic Bread or Dessert (Sweet Slice)

GRAB A DEAL THIS WEEK!
*Available during dinner service only. T&C's Apply

Enjoy the weekend with our Tapas menu

Available Saturday & Sunday from 2pm - 5pm

Prawn and Sesame Toast (2)
Served with kewpie mayo.

Lamb Koftas (2) (GF)
Served with tzatziki sauce.

Southern Crunchy Wings (3)
Served with ranch sauce.

Steamed Vegetable Gyozas (4) (V) (DF)
Served with teriyaki sauce.

Warm Kalamata Olives (100g) (V) (VE) (DF) (GF)
With chilli, garlic and olive oil.

Grilled Chorizo (6 pieces) (DF)
Served with capers and Sriracha.

Pork Belly Pieces (4)
Served with sweet teriyaki sauce.

ALL ONLY $10

Wine Time?

Paradise Point Bowls Club is partnered with Treasury Premium Brands, a division of Treasury Wines Estates. The world's most inventive branded wine business, bringing the pleasure of premium wine to more people & occasions.

SEE OUR WINE LIST TO MEET YOUR TASTE BUDS!

On Tap

HAHN SuperDry 3.5 · HAHN SuperDry · HAHN Premium Light · Stone & Wood Pacific Ale · Tooheys Old Dark Ale · Tooheys New · XXXX Gold · XXXX Ultra · James Squire Ginger · Heineken · Guinness

DRINK RESPONSIBLY.